

Mother's Beet Pickles.

→ written
down by
ELL; and
so this is
Mary Emma
Squire
Lornie's
recipe

Boil beets until tender but not soft.

Skin and put in jars while beets are still hot.

Have hot water with small amount of vinegar - tea cup or strong vinegar to 2 qts. water

$\frac{2}{3}$ cup of sugar added to hot solution:

Have solution come to a boil. Do not boil vinegar.

Puffed Rice Candy

(Edna L.)

4 tbs. water

4 " molasses

6 " sugar

1 " butter

1 " vinegar

$\frac{1}{2}$ teas. salt

Boil till it snaps in cold water.

Pour over 1 pkg. puffed rice.